

Gemelli with Sausage Presto!



DIRECTIONS

- Bring a pasta pot with water to a boil.
- While the water heats up, proceed as follows.
- In a large sauté pan, place olive oil, garlic, onion and red pepper flakes (if using).
- Cook on low until garlic and onion are golden.
- Add sausage meat in small chunks.
- Stir on low until meat is brown, about 5 minutes.
- Add cut up cherry tomatoes.
- Add salt and pepper to taste.
- Stir and cover.
- Simmer on low for a few minutes until tomato liquid evaporates, giving the sausage meat a chance to finish cooking.
- Stir often to avoid sticking.
- Cook pasta according to Al Dente package directions.
- Reserve one cup of pasta water before draining gemelli.
- Add gemelli and 1/2 cup of pasta water to sausage and tomato sauce.
- Stir well.
- Allow pasta to absorb flavors by continuing to stir over low heat for 2 minutes.
- If pasta gets dry, add the rest of pasta water.
- Serve hot with a generous sprinkle of grated Pecorino cheese.
- Serves 6.

INGREDIENTS

- 1 lb Gemelli pasta
- 1 1/2 lb Italian sausage, casing removed
- 1 pint fresh cherry tomatoes, cleaned and cut in half
- 3 TBSP olive oil
- 2 cloves garlic, minced
- 1/2 onion, chopped (about 3 TBSPs)
- Salt and pepper to taste
- Grated cheese as needed (preferably Pecorino)
- Optional: red pepper flakes



NONNA'S TIPS

- You can substitute the Gemelli pasta with any other type you prefer. Just make sure to cook Al Dente.
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- If you don't eat pork, substitute with Italian style chicken sausage.
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- If Pecorino is too strong for your liking, use Parmigiano instead. Even better, do what I do: 1/2 and 1/2 combo for optimal flavor.